

DRAUGHT

CITIZEN CIDER UNIFIED PRESS \$6
BURLINGTON, VT | 12OZ | 5.2% | SEMI-DRY CIDER

SHACKSBURY THE VERMONTER \$7
VERGENNES, VT | 12OZ | 6%
BOTANICAL CIDER WITH JUNIPER BERRIES

PILSNER URQUELL \$6
CZECH REPUBLIC | 500ML | 4.4% BOHEMIAN PILSNER

VON TRAPP KÖLSCH \$6
STOWE, VT | 16OZ | 5% | KÖLSCH-STYLE ALE

ALLAGASH WHITE \$6
MAINE | 16OZ | 5% | BELGIAN-STYLE WHEAT BEER

DUPONT BREWERS' BRIDGE \$10
BELGIUM | 10OZ | 6.1% | SAISON BREWED W/ US
HOPS, MADE IN COLLABORATION W/ ALLAGASH

HILL FARMSTEAD RIWAKA PALE ALE \$7
GREENSBORO, VT | 16OZ | 5% IPA

INDUSTRIAL ARTS WRENCH \$6.25
NEW YORK | 12OZ | 7% | NEW ENGLAND-STYLE IPA

GRASSROOTS BREWING WACHU SAISON \$8
GREENSBORO, VT | 12OZ | 8%
SAISON W/ RICE, YUZU & SZECHAUN PEPPERCORNS

FIDDLEHEAD LANDSCAPES WITH HAYSTACKS \$8
SHELBURNE, VT | 10OZ | 5.8%
FOEDER-AGED RUSTIC SAISON W/ BRETTANOMYCES

WUNDERKAMMER BIER VOL. 20: TRANSFORMATION MASKS \$7.5
ALBANY, VT | 10OZ | 5.5%
OAK-AGED MIXED-FERMENTATION ALE W/ YARROW

SMUTTYNOSE KEY LIME SOUR \$7.5
NEW HAMPSHIRE | 12OZ | 6.3%
BERLINER WEISSE W/ LIME, VANILLA & LACTOSE

ST. LOUIS GUEUZE FOND TRADITION \$9
BELGIUM | 10OZ
BLEND OF 1, 2, & 3 YEAR OLD LAMBIC BEERS

RODENBACH ALEXANDER 2016 \$8
BELGIUM | 6OZ | 5.6% | BLEND OF 1/3 YOUNG & 2/3
TWO-YEAR OLD ALE MATURED IN OAK FOEDERS,
MACERATED W/ SOUR CHERRIES

GUEUZERIE TILQUIN
TILQUIN GUEUZE DRAFT VERSION \$9.5
BELGIUM | 6OZ | 5.3% | UNFILTERED &
UNPASTEURIZED BLEND OF YOUNG
LAMBIC, 1 YEAR OLD, & 2 YEAR OLD LAMBIC

ALLAGASH COOLSHIP RESURGAM 2019 \$9.5
MAINE | 6OZ | 4.5% | SPONTANEOUSLY FERMENTED
BEER AGED IN OAK

DRIE FONTENEIN ZWET.BE \$6.25
BELGIUM | 6OZ | 7% | BELGIAN SOUR PORTER

MAYFLOWER PORTER \$6
MASSACHUSETTS | 12OZ | 5.2% | PORTER

MORE DRAUGHT.

ALLAGASH HAUNTED HOUSE \$6
MAINE | 10OZ | 6.66% | HOPPY DARK ALE

SUNRIVER COCOA COW \$8
OREGON | 10OZ | 7% | MILK STOUT W/ COCOA NIBS

BROOKLYN BLACK CHOCOLATE STOUT \$5
NEW YORK | 10OZ | 10% | RUSSIAN IMPERIAL STOUT

DROP IN TICK, TICK, TICK BOOM! \$7
MIDDLEBURY, VT | 10OZ | 12% | BARLEYWINE

JUNESHINE MIDNIGHT PAINKILLER \$7.5
CALIFORNIA | 12OZ | 6% | HARD KOMBUCHA W/
COCONUT, PINEAPPLE, ORANGE,
NUTMEG & ACTIVATED CHARCOAL

COCKTAILS

**FARMHOUSE MULE 11 - VODKA, LIME, SUGAR, A&M
GINGER ELIXIR, ROOKIE'S GINGER BEER**

**AVIATION 12 - GIN, LEMON, MARASCHINO, CRÈME
DE VIOLET**

SANGRIA 12
RED WINE, HOUSE MIX, MANY FRUITS, CAVA

**HEMINGWAY DAIQUIRI 9 - RUM 44, MARASCHINO,
GRAPEFRUIT, LIME, SUGAR**

OLD FASHIONED WHISKEY COCKTAIL 10
RYE OR BOURBON, SUGAR, ORANGE BITTERS

TOM COLLINS 10 - GIN, LEMON, SUGAR, SODA

**MARGARITA 10 - SILVER TEQUILA, PATRON
'CITRONGE', LIME, SUGAR**

**BARR HILL WINTON 13 - BARR HILL BARREL TOM
CAT 100, DRY VERMOUTH, BENEDICTINE**

BLOODY MARY 9 - HOUSE MIX, KIMCHI SALT RIM

MIMOSA 9 - PROSECCO & OJ

**BLOODY CAESAR 10 - VODKA, HOUSE MIX, CLAM
JUICE, MONTREAL SALT RIM**

WHITE & ROSE WINE

PROSECCO - CANALETTO (ITALY) 9 / - / 34

PINOT GRIGIO - MONCARO (ITALY) 8 / 23 / 30

CHARDONNAY - FALSE BAY (SA) 9 / 26 / 34

ROSÉ REGALEALI (ITALY) 8 / 23 / 30
100% NERELLO MASCALESE

SAUVIGNON BLANC CASTELLUCCIO 10 / 29 / 38

RED BY THE GLASS

MARQUETTE - LINCOLN PEAK (VT) 11 / 32 / 42

COTES DU RHONE - RAOUL CLERGET
'PONT DU RHONE' (FRANCE) 9 / 26 / 34

CABERNET - CLOS DE NAPA (CA) 8 / 23 / 30

CHIANTI - SALCHETTO (ITALY) 11 / 32 / 42

PINOT NOIR- CLOS DE FOUS (CHILE) 10 / 29 / 38

THANK YOU SO MUCH FOR JOINING US. OUR AWESOME STAFF IS SO HAPPY THAT YOU ARE HERE. PLEASE ENJOY OUR LIMITED MENU AS WE WORK BACK TOWARD FULL OPERATIONS. CHEERS, TEAM FHTG

SNACKS & STARTS

CHILLED GAZPACHO 6.95

CHEDDAR ALE SOUP 5.95

KALE & ARUGULA SALAD 10.95

SPICED PECANS, APPLE, BUTTERMILK - HERB VINAIGRETTE, BLUE CHEESE

RESURRECTION SALAD 9.95

GREENS, CUCUMBER, RADISH, BEETS, TOMATOES, PEPITAS, GARLIC CROUTONS; CIDER VINAIGRETTE -OR- BLUE CHEESE DRESSING

PITCHFORK FARM BEETS 10.95

WHIPPED CHEVRE, SHAVED FENNEL, TOASTED WALNUTS, MINT, LEMON-SAFFRON VINAIGRETTE

JERICHO SETTLERS' FARM

HEIRLOOM TOMATOES 13.95

DOES LEAP FETA, SHERRY VINEGAR, SHAVED RED ONION, OLIVE OIL, BASIL

DRY RUBBED CHICKEN WINGS 12.95

BAYLEY HAZEN BLUE CHEESE DRESSING

STEAK TARTARE 14.95

HORSERADISH AIOLI, CAPERS, HASH BROWN

MAPLE-ROSEMARY NUTS 5.95

CRISPY ONION RINGS 7.95

HORSERADISH AIOLI

GRIDDLED CORNBREAD 5.95

HONEY BUTTER

HAND CUT FRIES 6.95

HOUSE MADE CONDIMENTS

VERMONT CHEESE 16.95

APPLE BUTTER, DRIED FRUIT, CRACKERS

- JASPER HILL BAYLEY HAZEN BLUE -

- CHAMPLAIN VALLEY TRIPLE -

- CABOT CLOTHBOUND CHEDDAR -

- THISTLE HILL TARENDAISE -

BLUE CHEESE GARLIC TOAST 8.95

GRILLED BREAD, WILDFLOWER HONEY

KID'S MENU

WE HAVE GRILLED CHEESE, 1/2 MAC ORDERS, KIDS SIZED BURGERS AND SUCH

BURGERS

HAND CUT FRIES OR DRESSED GREENS

LAPLATTE RIVER ANGUS FARM BEEF 16.95

BACON, ARUGULA, CHEDDAR, PICKLED RED ONIONS

BBQ BEEF BURGER 18.95

LAPLATTE BEEF, BBQ SAUCE, CHEDDAR, COLESLAW, ARUGULA, ONION RING

MISTY KNOLL FREE RANGE TURKEY 16.95

SAUERKRAUT, RUSSIAN DRESSING, SPRINGBROOK FARM RACLETTE, ARUGULA

VERMONT HERITAGE GRAZERS PORK 17.95

CHEDDAR, SUNNY-SIDE UP EGG, COLESLAW

CHICKPEA BURGER 17.95

BLACK PEPPER & DILL YOGURT, TOMATO, SHAVED RED ONION & CUCUMBERS

FARMHOUSE VEGGIE 16.95

CHAMPLAIN VALLEY CREAMERY SMOKED QUESO, CHARRED SCALLION AIOLI, ARUGULA, KIMCHEE

*SUBSTITUTE GLUTEN FREE BUN FOR .95 CENTS

*SUBSTITUTE BED OF SAUTÉED KALE

IN LIEU OF BUN FOR .95 CENTS

ALL DAY ENTREES

SUMMER B.L.T. 16.95

HEIRLOOM TOMATOES, BACON, GARLIC MAYO, ARUGULA; FRIES OR SALAD ON SIDE

STEAMED P.E.I. MUSSELS 18.95

WHITE WINE, CHERRY TOMATOES, FENNEL, HERB BUTTER, GRILLED BREAD

CAST IRON QUINOA CAKES 18.95

ENDIVE, RADISH, SHAVED CUCUMBER, CHERRY TOMATOES, BLACK PEPPER & DILL YOGURT

CAROLINA BBQ PORK PLATE 24.95

CORNBREAD, COLESLAW, ONION RINGS

CAST IRON SEARED SALMON 23.95

ARUGULA, SHAVED FENNEL, CHERRY TOMATOES, CRISPY QUINOA, HERB PESTO

ADAMS FARM CHICKEN SALAD 16.95

GREENS, CHEDDAR, ALMONDS, DRIED CRANBERRIES, CIDER VINAIGRETTE

NITTY GRITTY FISH & CHIPS 18.95

FRIES, COLESLAW, OLD BAY REMOULADE

MAC 'N CHEESE 16.95

MANY CHEESES, CARAMELIZED ONIONS, HERB BREADCRUMBS

CHILLED SHRIMP SALAD 18.95

ARUGULA, JERICHO SETTLERS' FARM TOMATOES, SHAVED FENNEL, CUCUMBER, FETA, SUNFLOWER SEEDS, LEMON-TOMATO VINAIGRETTE

IMPORTANT STATEMENT: "An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious disease that can lead to severe illness and death. By visiting this restaurant today, you voluntarily assume all risks related to exposure to COVID-19." Cheers. We love you. Rock on.